

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1 - 29 (canceled)

30. A fermented dairy product fortified with calcium comprising:
 - A. a quantity of fermented dairy product having a viscosity of at least 1500 cps (at 5°C), and
 - B. sufficient amounts of calcium phosphate, dispersed in the fermented dairy product to provide at least 251 mg of calcium per 170g (up to 1500 mg calcium per 170g) wherein the particle size of the calcium phosphate comprises particles having a mean diameter of $\leq 6\mu\text{m}$.
31. The fermented dairy product of claim 30 wherein the calcium phosphate is calcium phosphate tribasic.
32. The fermented dairy product of claim 30 wherein the fermented dairy product is yogurt.
33. The fermented dairy product of claim 30 wherein the dairy product is free of a fruit ingredient.
34. The fermented dairy product of claim 30 wherein the total calcium content is about 0.29 to 0.76% by weight.

35. The fermented dairy product of claim 31 wherein the calcium phosphate is evenly dispersed throughout the product.
36. The fermented dairy product of claim 30 wherein the pH of the product is about 4.4 to 4.6.
37. The fermented dairy product of claim 30 additionally comprising a high potency sweetener.
38. The fermented dairy product of claim 32 wherein the yogurt is a stirred style yogurt product.
39. The fermented dairy product of claim 32 wherein the yogurt is a cut set style yogurt product.
- 40- 51 (canceled)
52. A calcium fortified milk based food product exhibiting improved nutrition and good organoleptic properties, comprising:
a pasteurized milk base comprising at least one milk ingredient and having a native calcium content, and
sufficient amounts of sufficient amounts of calcium phosphate in powder form comprising particles having a mean diameter of $\leq 6\mu\text{m}$ to provide a total calcium content of 125% to 500% of the native calcium content.
53. The food product of claim 52 wherein the food product is a fluid milk.
54. The food product of claim 53 wherein the fluid milk is refrigerated milk.

55. (currently amended) The food product of claim 54 wherein the pasteurized milk base comprises at least ~~on~~ a mammalian milk ingredient.
56. The food product of claim 54 wherein the fluid milk is chocolate flavored.
57. The food product of claim 53 wherein the fluid milk is UHT milk.
58. The food product of claim 52 wherein the food product is a cultured dairy product.
59. The food product of claim 58 wherein the cultured dairy product is a yogurt.
60. The food product of claim 59 wherein the cultured dairy product is a cheese.
61. The food product of claim 58 wherein the total calcium content ranges from about 0.25% to about 0.75%.
62. The food product of claim 52 additionally comprising a gelatinized starch.
63. The food product of claim 62 wherein the milk is chocolate flavored.
64. The food product of claim 63 wherein the food product additionally comprises a sweetener and is in the form of a pudding.
65. The food product of claim 52 wherein the milk ingredient includes a soybean milk.
66. The food product of claim 59 free of calcium carbonate.
67. The food product of claim 59 wherein the yogurt is a cup set style yogurt.

68. The food product of claim 67 additionally comprising about 1% to 15% of a fruit sauce.
69. The food product of claim 59 disposed within a sealed container fabricated from a flexible film.
70. The food product of claim 59 disposed within a sealed container fabricated from a flexible film in the form of a tube.
71. The fermented dairy product of claim 30 aerated to a density of 0.5 to 0.9 g/cc.
72. The fermented dairy product of claim 71 frozen to -15 to -2°C.
73. (new) The food product of claim 53 wherein the fluid milk is homogenized.
74. (new) The food product of claim 53 further comprising at least one of a stabilizer and thickener.
75. (new) The food product of claim 74 wherein the at least one of the stabilizer and thickener is selected from the group consisting of starch, gelatin, pectin, agar and carrageenan.
76. (new) A dairy product fortified with a fine powered calcium phosphate comprising:
a pasteurized milk base having a native calcium content; and
sufficient amounts of calcium phosphate in powder form with particles having a mean diameter of $\leq 6 \mu\text{m}$ to provide a total calcium content of 125% of the native calcium content.
77. (new) The dairy product of claim 76 wherein the milk base constitutes homogenized milk.

78. (new) The dairy product of claim 76 further comprising at least one of a stabilizer and thickener.

79. (new) The dairy product of claim 78 wherein the at least one of the stabilizer and thickener is selected from the group consisting of starch, gelatin, pectin, agar and carrageenan.